



Chocolate Almond Torte

Ingredients

- 1/2 cup whole almonds (or almond flour/meal)
- 3 tablespoons all-purpose flour
- 6 ounces bittersweet 70% chocolate, coarsely chopped
- 1/2 cup [Fustini's Medium SELECT olive oil](#), plus more for drizzling
- 1/8 teaspoon salt
- 1 medium bright-skinned orange,
- ¾ cup sugar, divided
- 4 large eggs, separated and at room temperature
- 1/8 teaspoon cream of tartar
- pinch or two of [Fustini's Pyramid Flake Salt](#)

Directions

Step 1.

Preheat oven to 375°F. Grease only the bottom of an 8x3 inch springform or pan with a removable bottom. If using whole almonds, pulse them in a food processor with the all-purpose flour until the almonds are finely ground. Otherwise, simply whisk the almond flour and all-purpose flour together and set them aside.

Step 2.

Put the chocolate, olive oil, and salt in a large stainless steel bowl in a wide skillet of almost simmering water. Stir occasionally until the chocolate is almost entirely melted. Remove the bowl from the skillet and stir until the chocolate is entirely melted and smooth. Using a fine Microplane zester, grate a little over half of the orange skin directly into the bowl. (Reserve the orange for topping the cake). Whisk in the egg yolks and 1/2 cup of the sugar. Set aside.

Step 3.

In a clean dry bowl, with an electric mixer, beat the egg whites and cream of tartar at medium speed until soft peaks form when the beaters are lifted. Gradually sprinkle in the remaining 1/4 cup sugar and beat at high speed (or medium-high speed in a heavy-duty mixer) until the egg whites are stiff but not dry. Use a large rubber spatula to fold one-quarter of the egg whites into the chocolate mixture. Scrape the remaining egg whites into the bowl and pour the almond mixture on top. Fold—just until the egg whites and almonds are evenly incorporated into the batter. Scrape the batter into the prepared pan and level the top. Bake until a toothpick inserted in the center of the torte comes out with moist crumbs, 25 to 30 minutes. Set the pan on a rack to cool.

Step 4.

To serve, slide a slim knife around the inside of the pan to loosen the cake. Remove the pan sides and transfer the cake to a platter. Sprinkle the top of the torte with a tiny pinch or two of flakey salt—pinching the salt to crush the largest pieces if necessary—and top with a few fine threads of orange zest made with a 5-hole zester and the skin remaining on the orange. Serve each slice with a little drizzle of olive oil and flake salt.